



Charles-Henri Dupont  
**Initium XX**  
**Premier Cru**

Extra Brut  
Chardonnay 100%  
Côte des Blancs - Vertus Premier Cru

Aperitif Oysters Fish carpaccio Fish Parmesan cheese

### Visual analysis

The light colour of this Cuvée is marked by green highlights. The effervescence is extremely fine and rapid, feeding a light cordon of foam. The wine seems delicate and fresh.

### Olfactory analysis

The first nose is spring-like. After lemongrass, lily of the valley and lilac, we detect fresh almond and pound cake notes. The nose is first seductive and becomes later more singular with white pepper, thyme, grapefruit skin and damp chalk aromas. The expression is very subtle and gradually takes on a richer character with dairy products, spices and baguette bread notes.

### Taste analysis

The attack on the palate is fresh and lively. It introduces a slender yet fleshy palate, where the fine acidic structure dominates and sets the pace. The effervescence gradually melts into the body of the wine, creating a fine, silky texture. This refined structure, marked by aromas of grapefruit, is distinguished by a subtle salinity, creating a desire to taste more.

### The final

The finish is tight and saline, as well as warm. The wine fades after eight seconds with iodised and maritime fragrances.

### Verdict

Certified Organic Cuvée  
Vintage 2020 \*NR

Perfect from aperitif through to seafood dishes, this cuvée brings effortless elegance to convivial gatherings and moments shared among wine lovers.

A true ambassador of the Côte des Blancs, it reveals the full purity of Chardonnay through vibrant freshness, refined elegance and beautifully precise minerality.

### Serving and food pairings

To be enjoyed at around 10°C, served in a tall and slender flute, ideal for preserving its liveliness, elegance, and freshness. For food pairings, its refined, marine aromatic profile makes it the perfect match for crudités with burrata and anchovy cream, crisp radishes, oysters served naturally or with a splash of lemon, swordfish carpaccio with citrus zest, bruschetta with brandade of cod, and grilled fish or octopus with Mediterranean herbs. It also pairs beautifully with Parmigiano Reggiano shavings, chestnut honey, and walnuts, or a mature pecorino cheese accompanied by fig mustard.

Certified Organic Cuvée  
Dosage: 2 g/l  
- 1st fermentation: Inox-10% Fût de Chêne  
- Malolactic: Oui  
- Monocru: Vertus Premier Cru  
- Harvest: 100% 2020 Millésime\*NR